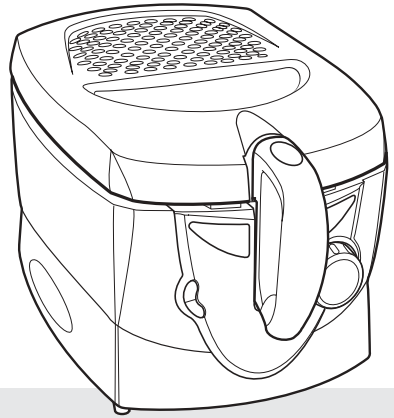


Removable bowl fryer



Please read and keep these instructions



getting the best from
your new fryer...

Hot oil

Don't attempt to move the fryer while it is still hot - wait three hours after frying for your fryer to cool

Easy cleaning

Your fryer breaks down into component parts for easy cleaning with a removable bowl, but don't immerse the body in water.



2year
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Important safety instructions

The use of any electrical appliance requires the following of basic common sense safety rules.

There is danger of personal injury and the danger of damage to property and the appliance.

Please read the following essential safety advice.

Your safety

- **Never attempt to move your fryer until it is completely cool.** This can take up to three hours. Use the handles at the sides.
- **To protect against electric shock do not immerse in water or other liquid.**
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Never leave the fryer unattended when connected to the electricity supply.
- Never lean over the fryer when in use.
- When opening the lid, stand back as some hot steam may be released.
- Always use oven gloves when removing or replacing lid during use.
- Be careful not to touch those surfaces of the fryer which become hot when in use.

Product safety

- **The fryer body must never be immersed in water.**
- **When unpacking the fryer, make sure all white foam packing material is removed.** This can be found under the fryer and under the removable bowl.
- Never connect the fryer to the electricity supply without oil in the tank.
- Never operate with oil level below the minimum mark (1.9 litres) or above the maximum mark (2.3 litres).

Location

- Place the appliance on a horizontal, flat and stable surface away from any heating source and where it cannot be splashed by water.
- Allow adequate air space above and on

all sides for air circulation.

- Do not use your fryer under cupboards or shelves.
- Do not use outdoors.

Other safety considerations

- Do not operate with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Telephone Morphy Richards for advice.
- The use of accessory attachments not recommended by the manufacturer may cause injuries.
- Do not use appliance for other than intended use.
- Always dry food before frying eg. chips which are too wet can cause the hot oil to froth excessively.
- Never pour oil out of the fryer with the bowl in position.

Mains lead

- The mains lead should reach from the socket to the base unit without straining the connections. Reduce the length of the lead by storing the excess in the cord storage cavity.
- Do not let the cord hang over the edge of the table or the counter and keep it away from any hot surfaces.
- Do not let the lead run across an open space e.g. between a low socket and table.

Children

Never allow a child to operate this appliance. Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where they cannot see properly or should not be reaching.

Treating burns

Run cold water over the affected area immediately. Do not stop to remove clothing, get medical help quickly.

Electrical requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

For appliances supplied with fitted plug

If the socket outlets in your home are not suitable for the plug supplied with this appliance, the plug should be removed and the appropriate one fitted.

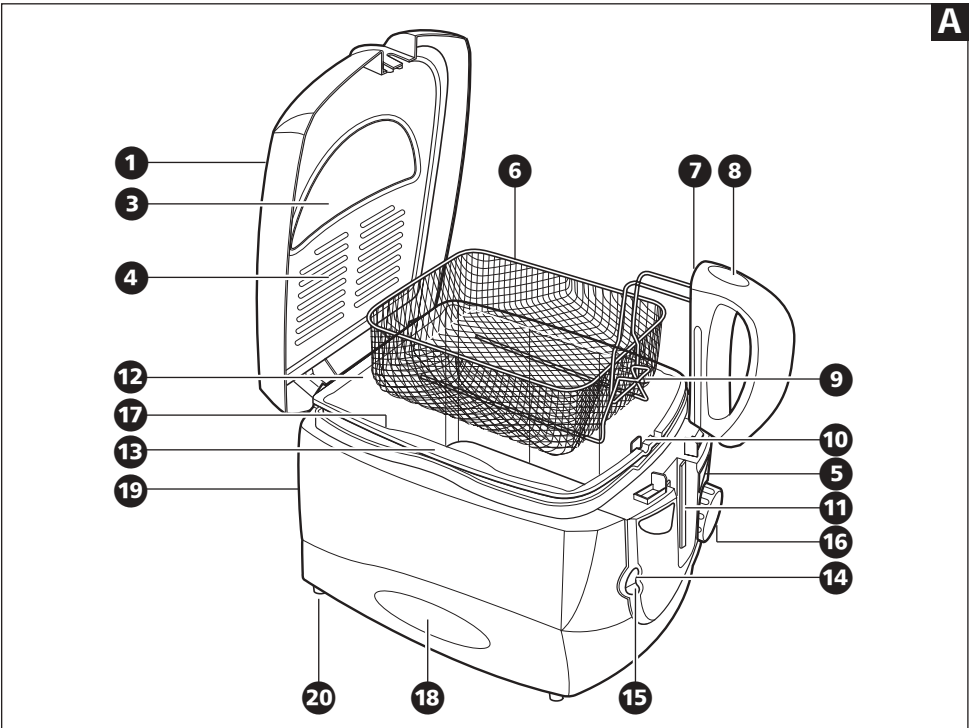
WARNING: The plug removed from the mains lead, if severed, must be destroyed as a plug with bared flexible cord is hazardous if engaged into a live socket outlet.

WARNING: This appliance must be earthed.

Should the fuse in the 13A plug require changing, a 13A BS 1362 fuse must be fitted.

Features

- 1 Spring loaded removable lid
- 2 Lid location guides
- 3 Viewing window
- 4 Steam vents
- 5 Lid release button
- 6 Basket
- 7 Basket handle
- 8 Basket lift release button
- 9 Basket rest
- 10 Basket rest lip
- 11 Basket handle location guides
- 12 Removable bowl
- 13 Bowl finger lip
- 14 Power on light
- 15 Heating indicator light
- 16 Variable temperature control
- 17 Min and max oil level marks inside bowl
- 18 Carrying handles
- 19 Cable storage at rear
- 20 Non-slip feet



Operation

Lid operation

Press the lid release button, the lid is spring loaded and will rise up on its own. To close, press down and it will latch closed.

In the upper position the lid will lift out of its guides at the back for easy cleaning. To replace, locate in the guides and slide back into position **B**.

Basket operation

With the lid open, press the Basket release button, and the basket can be raised into the draining position and located on the Basket rest lip. When lowering back in, ensure the basket handle locates behind the Basket handle location guides **C**.

Preparing for the first time

When unpacking the fryer, make sure all white foam packing material is removed. This can be found under the fryer and under the removable bowl.

WARNING: Make sure that your fryer is disconnected from the electricity supply.

Remove the frying basket, non-stick tank and lid and wash these by hand in hot soapy water. Wipe the exterior and interior of the body of your fryer with a damp cloth.

WARNING: Do not immerse the plastic body of the fryer in water.

Dry all parts of your fryer thoroughly and replace the lid, tank and basket.

Replace the tank with the max/min lines to the rear. (Please follow the cleaning instructions).

Filling with oil

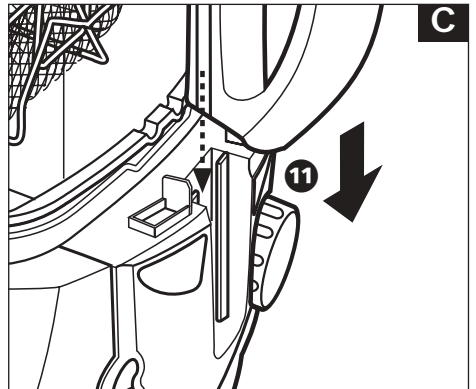
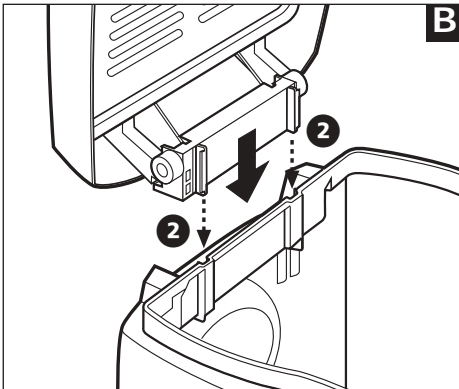
Pour oil into the tank up to the maximum level indicated **C** (approx. 2.3 litres of oil).

Lightly smear the inside of the viewing window with the oil to inhibit any condensation which could reduce visibility.

- Use good quality liquid vegetable oil.
Don't use butter, margarine, olive oil, fat, or any other solid cooking medium.

Cooking

- 1 Lower the lid.
 - 2 Plug into the mains supply and switch the power on.
 - 3 The green power light will illuminate.
 - 4 Set the variable temperature control to the required setting - see frying times and temperatures section later.
- The power light will stay on until the required cooking temperature is reached, around 15 minutes. The light will go off when the correct oil temperature is reached. It will then cycle on and off during frying to indicate that the thermostat is maintaining the correct oil



temperature.

5 Lift the lid.

There are two methods of cooking in your fryer; one general method for most food types and another for home battered products.

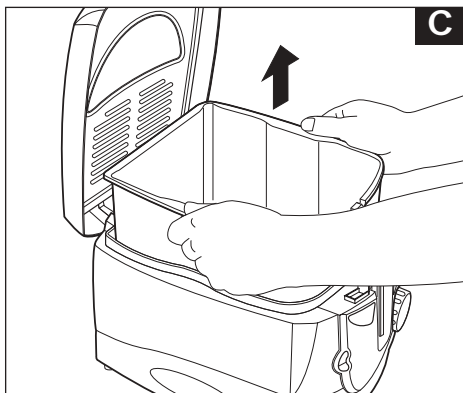
General cooking method

- 1 Place the basket in the raised position. The basket should always be in the raised position when it is to be filled with food.
- 2 Place the food, which should be dry as possible, into the raised basket.
- 3 Lower the basket into the oil.
- 4 Lower the lid.
 - You can time the cooking process by raising the lid or looking through the viewing window to observe progress.
- 5 When the food is cooked, raise the lid, lift the basket out of the oil, give it a shake, and place it in its raised position for a few seconds to drain.
- 6 Lift the basket out and shake the fried food into a dish with oil absorbing kitchen paper.
- 7 After use, disconnect from the mains supply. Wipe any spilt oil from the fryer body.
 - You can store the basket in the oil.

Cooking home-battered foods

This method allows for the fact that if wet batter is placed in the basket prior to cooking the food may stick. This method of cooking requires extreme care. Follow the general cooking method, except as follows.

- 1 Leave the basket in the down position.



- 2 Coat the raw food in the batter and allow it to drain slightly to get rid of the excess coating.

- 3 *Very carefully*, slowly lower the coated food into the hot oil, using a suitable implement or tongs. This allows the batter to become solid and prevents it sealing to the mesh of the basket.

WARNING: Take care as the oil may spit as the food is added.

Getting the best from your fryer

Oil

- Always ensure that you use a good quality oil for deep frying. We recommend corn, groundnut, rape seed or vegetable oils. Do not use margarine, butter or olive oil.
- Avoid mixing oils of different qualities.
- Change the oil when it becomes brown or milky in colour.
- Change the oil after frying 15 times.

Cooking

- Your food must always be completely dry in order to avoid overflowing, to prolong the use of the oil and to give a crisper finish to the food.
- Cook one type of food at a time.
- Pieces of food should be of the same size and thickness.
- As a general guide precooked foods need a higher cooking temperature than raw foods.
- Do not overload the basket as it may cause a drop of the temperature that may leave the food greasy.
- Cook your food thoroughly. Remember that your food may begin to turn golden brown before it is cooked through.
- Avoid leaving food to drain for too long in the basket as the food may become soft and lose its crunchiness.
- Select your cooking utensils with care. Do not use utensils that may melt. Metal utensils become hot and therefore should

have insulated handles. When using metal utensils, take care not to damage the non-stick coating of the bowl.

- All foodstuffs contain moisture. When lowered into the hot oil the water turns to steam. Most of the steam escapes harmlessly through the lid vent, but trapped steam may escape when opening the lid - *so care is needed.*

Chips

Old potatoes are ideal for making chips. Your chips should be evenly sized so that they cook evenly. They should be rinsed in a colander under a cold tap and dried using a kitchen towel or absorbent paper. For best results fry your chips for 6-10 minutes, shaking the basket at intervals to ensure the chips get an overall browning.

- For best results we recommend no more than 800g of frozen chips or 1000g of fresh chips are fried.

Emptying, cleaning

WARNING: Cleaning should only be carried out with the plug removed from the socket. The fryer should have completely cooled. Allow 3 hours for cooling.

- 1 Remove the lid.
 - 2 Remove the basket.
 - 3 Lift out the bowl and pour out the oil through fine muslin or absorbent paper placed in a suitable funnel into a container.
 - 4 Wash the lid, basket and handle and the inside of the tank by hand with hot soapy water.
 - 5 Clean the outside of the fryer with a damp cloth and/or paper tissue.
IMPORTANT: Never immerse the fryer in water.
 - 6 Dry all parts of your fryer thoroughly and reassemble all parts.
- The outside of the bowl is not non-stick coated as, if care is taken, it is unlikely to become dirty. If oil does drip down the exterior when the oil is being emptied out, make sure that it is hand washed thoroughly. The exterior may appear discoloured, this is quite normal and will not detract from the performance of the fryer.

Frying times & temperature chart

These frying times are intended as a guide only and should be adjusted to suit quantity or thickness of food and your own taste.

Fresh chips (1kg)

10 minutes @ 190°C

Frozen chips (800g)

10 minutes @ 190°C

Scampi Frozen in crumbs just enough to loosely cover the basket area

5 minutes @ 170°C

Fresh or frozen fish in batter (150g)

10-15 minutes @ 170°C

Chicken portions in crumbs

frozen	20 minutes @ 190°C
fresh	15 minutes @ 190°C

Beef burgers

2 minutes @ 190°C

Mushrooms

2-3 minutes @ 190°C

Helpline

If you have any difficulty with your appliance, do not hesitate to call us. We're more likely able to help than the store from where you bought it.

Please have the following information ready to enable our staff to deal with your query quickly:

- Name of the product
- Model number as shown on the underside of the appliance.



Two-year guarantee

- **It is important to retain the retailers receipt as proof of purchase.** Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no. Serial no.

All Morphy Richards Products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 24 months of original purchase, you should contact the helpline number quoting model number and serial number on the product, or write to Morphy Richards at the address shown. You will be asked to return the product (in secure, adequate packaging) along with a copy of proof of purchase. Subject to the exclusions set out below (1-5), the faulty appliance will then be repaired or replaced and dispatched usually within seven working days of receipt.

If for any reason this item is replaced during the two-year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original receipt or invoice to indicate the date of initial purchase.

Morphy Richards products are intended for household use only

Morphy Richards has a policy of continuous improvement in product quality and design. The Company, therefore, reserves the right to change the specification of its models at any time.

To qualify for the two-year guarantee the appliance must have been used according to the manufacturers instructions. For example kettles should have been regularly descaled.

Morphy Richards shall not be liable to replace or repair the goods under the terms of the Guarantee where:

- 1 The fault has been caused or is attributable to accidental use, mis-use, negligent use or used contrary to the manufacturers recommendations or where the fault has been caused by power surges or damage caused in transit.
- 2 The appliance has been used on a voltage supply other than that stamped on the products.
- 3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
- 4 Where the appliance has been used for hire purposes or non-domestic use.
- 5 Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

- This guarantee is valid in the UK and Ireland only.

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